

TAKEUCHI et al
Serial No. 09/440,137

DRAFT

IN THE CLAIMS

Claims 1-21 Cancelled.

22. (New) An oil or fat composition at least 85% by mass of which are triglycerides, wherein medium-chain fatty acid represent from 5 to 23 % by mass of all the fatty acids as constituents of the oil or fat composition, triglycerides having two medium-chain fatty acid residues in the molecule represent from 1 to 20 % by mass of all the triglycerides, and long-chain saturated fatty acids are at most 15 % by mass of all of the long-chain fatty acids as constituents of the oil or fat composition, the oil or fat composition being obtained by transesterifying an edible oil or fat with a medium-chain fatty acid or a medium-chain fatty acid triglyceride.

23. (New) The oil or fat composition according to claim 22 wherein the medium-chain fatty acids are saturated fatty acids having 6 to 12 carbon atoms.

24. (New) The oil or fat composition according to claim 22 wherein triglycerides having three medium-chain fatty acid residues in the molecule represent at most 3 % by mass of all the triglycerides.

25. (New) The oil or fat composition according to claim 22 which further contains, as an emulsifier, at least one sucrose fatty acid ester, polyglycerol fatty acid ester, succinic acid monoglyceride, monoglyceride, diglyceride, sorbitol fatty acid ester or sorbitan fatty acid ester, in an amount of 0.1 to 6 % by mass based on the oil or fat composition before the incorporation of the emulsifier.

26. (New) The oil or fat composition according to claim 22 which further contains, as an emulsifier, based on the oil or fat composition before the incorporation of the

TAKEUCHI et al
Serial No. 09/440,137

emulsifier, 0.1 to 3 % by mass at least one sucrose fatty acid ester or polyglycerol fatty acid ester, 0.01 to 2 % by mass succinic acid monoglyceride, and 0.1 to 3 % by mass at least one monoglyceride, diglyceride, sorbitol fatty acid ester or sorbitan fatty acid ester, provided that the total amount of the emulsifiers is 0.3 to 5 % by mass.

27. (New) An oil or fat composition for cooking comprising the oil or fat composition according to claim 22, and at least one additive selected from (1) polyglyceryl fatty acid esters, (2) sucrose fatty acid esters, (3) sorbitan fatty acid esters, (4) vitamin E, (5) ascorbic acid fatty acid esters, (6) lignan, (7) coenzyme Q, (8) phospholipids, (9) oryzanols and (10) diglycerides, wherein (1) to (3) are used for enhancement of stability in storage, enhancement of stability to oxidation and/or inhibition of crystallization at low temperatures, and 4 to 10 are used for the above-mentioned purposes plus in expectation for action to prevent adults from diseases, action to prevent diseases due to habits in life, action to inhibit in vivo oxidation and/or action to prevent obesity.

DRAFT